



2018 G.S.M.

SANTA YNEZ VALLEY

Our 2018 G.S.M. is made from a selection of the finest Grenache, Syrah and Mourvedre vineyards in the Santa Ynez Valley, including our own Folded Hills Estate. Each site is meticulously farmed to organic and/or biodynamic standards. Winemaker Angela Osborne works with growers to choose the optimum picking times to capture both freshness and flavor, then makes the wine in an honest and time-honored way.

After harvest, the fruit is carefully de-stemmed. In order to add another layer of spice and structure, a portion of whole cluster is retained. The vintage and vineyard guide the choice on whether or not to include whole cluster into the fermentation. Angela walks the sites before harvest and chews on stems in the vineyard and again in the winery to check their health and flavor for that year. All fermentation happens naturally with ambient yeast, and the fruit is foot-trod until fermentation is complete. To preserve freshness and vibrancy, the wine is aged for 11 months in neutral French oak barrels.

VINEYARD: 40% Folded Hills, 40% Stolpman Vineyards,
20% Thompson Vineyards

VARIETIES: 40% Grenache, 40% Syrah, 20% Mourvedre

AVA: Santa Ynez Valley

ALCOHOL: 13.8%

pH: 3.6

WINEMAKING: 90% de-stemmed, 10% whole cluster

ÉLEVAGE: 11 months in neutral French barrique

BOTTLING DATE: August 28, 2019

RELEASE DATE: March 28, 2020

CASES PRODUCED: 118

SRP: \$45